

Tasting menu

CLOUDY BAY INDULGE

\$35

Pelorus Rosé (Sparkling)

Sauvignon Blanc 2025

Te Koko Sauvignon Blanc 2023

Pinot Noir 2020 (Marlborough)

Te Wāhi Pinot Noir 2022 (Central Otago)

CLOUDY BAY EXPERIENCE

\$30

Pelorus Non-Vintage (Sparkling)

Sauvignon Blanc 2025

Chardonnay 2023

Pinot Noir 2023 (Marlborough)

CELLAR DOOR EXCLUSIVE

\$45

Founders' Northburn Rosé 2022 (Sparkling)

Founders' Unoaked Chardonnay 2024

Founders' Mustang Chardonnay 2022

Founders' Gamay 2025

Founders' Pinot Noir Central Otago 2020

Purchase six bottles and receive a complimentary tasting

Autumn in the Cellar Door

CHEESE SELECTION **\$45**

Five artisanal cheeses served with bread, chutney, and crackers

CHARCUTERIE BOARD **\$45**

Four artisanal cured meats served with toasted sourdough, chutney & pickles or olives

MEDITERRANEAN OLIVE MIX **\$14**

Mediterranean marinated mix of kalamata, black, and green olives

‘MINGHETTIS’ SOURDOUGH & DIPS **\$18**

Locally made sourdough served with balsamic vinegar & extra virgin olive oil and assorted seasonal dips

MEDLEY OF LOCAL CRISPS **\$5**

ASSORTED FLAVOURS OF MACARONS **\$3**

Price per piece

Please inform your host of any dietaries or allergens